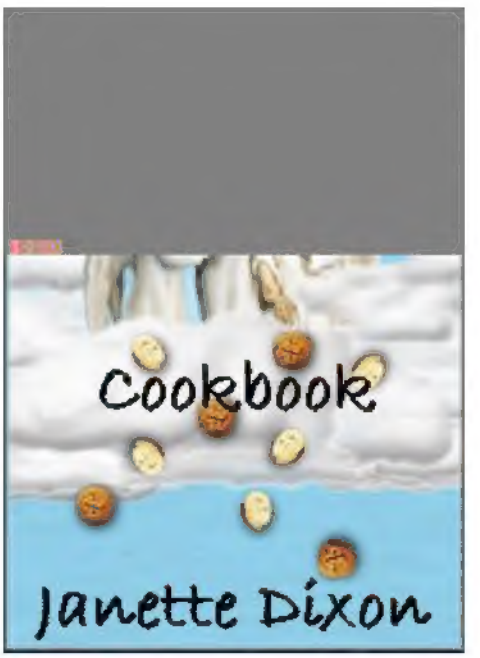

Heavenly Cookies Cookbook

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Recipes In This Book

Peanut Butter Bars
Pumpkin Nut Cookies
Oatmeal Supremes
Heavenly Sugar Cookies
Raisin Walnut Bars
Crunchy Oatmeal Cookies
Overnight Cookies
Snicker-doodles
HO HO HO Christmas Cookies
Sugar Cookies
Vanilla Wafer Cookies
Spritz Cookies
Almond Lace Cookies
Famous Toffee Squares
Butterballs
Gingerbread Men Cookies
Crescent Cookies
Double Chocolate Chip Cookies
Ginger Cookies
Chocolate Crinkle Cookies
Old Fashioned Coconut-Macadamia Nut Cookies
Ginger Cookies Extraordinaire
Oatmeal Raisin Cookies
Jumbles
Nutty Nut Balls
Chocolate Christmas Treats
Peanut Blossoms Surprise
Thumbprints
Snow Peaks
Rum Balls
Heart Shaped Valentine Cookies
Tea Cookies
Praline Cookie Delights
Supreme Chocolate Cream Cheese Squares
Best Ever Christmas Cookies
No Bake Cookies
Madeleine Cinnamon Delights
Pecan Balls
Heavenly Peanut-Brittle Cookies
Angelic Banana Oatmeal Cookies

Peanut Butter Bars

Ingredients

1/2 cup melted butter
1 1/3 cup powdered sugar
1/2 teaspoon vanilla
1 cup peanut butter

Directions

Cream all of the ingredients together then press mixture into a 9 X 13 inch pan.
Spread 6 ounces of melted chocolate chips over the top and chill for 2 hours.
Cut into squares and enjoy.

Pumpkin Nut Cookies

Ingredients

1 cup chopped nuts
1 cup raisins
2-1/2 cups sifted flour
3 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ginger
1/2 cup soft shortening
1-1/4 cups brown sugar
2 eggs
1-1/2 cups strained pumpkin

Directions

Cream shortening. Add sugar and eggs one at a time. Add the pumpkin. Stir in all the dry ingredients. Gradually stir in the nuts and raisins. Drop on greased cookie sheet. Bake at 400 degrees for 12 to 15 minutes.

Oatmeal Supremes

Ingredients

1 cup peanut butter
1/2 cup butter
1-1/2 cups packed brown sugar
1/2 cup granulated sugar
1-1/2 teaspoons baking powder
1/2 teaspoon baking soda
3 eggs
2 teaspoons vanilla
4 cups rolled oats
3/4 cup chopped peanuts, walnuts, or pecans
1-1/2 cups candy-coated milk chocolate pieces

Directions

In a large bowl beat the peanut butter and butter on medium to high speed with an electric mixer for 30 seconds. Add brown sugar, granulated sugar, baking powder, and the baking soda and beat until mixed. Beat in the eggs and vanilla until mixed. Stir in the rolled oats. Stir in the nuts and the candy-coated milk chocolate pieces.

For large cookies drop dough by 1/4-cup measures 4 inches apart onto ungreased cookie sheet. Bake cookies in a 350-degree F. oven for 15 minutes or until the edges are lightly browned. For small cookies drop dough by rounded teaspoons about 2 inches apart on an ungreased cookie sheet. Bake cookies in a 350° F oven about 10 minutes or until edges are lightly browned. Cool 1 minute on the cookie sheet then transfer cookies to wire racks to cool.

Heavenly Sugar Cookies

Ingredients

3/4 cup sugar
10 tablespoons butter (softened)
1 teaspoon baking powder
1/2 teaspoon salt
2 tablespoons milk
2 teaspoons vanilla extract
1 large egg
2 cups all-purpose flour
Frosting of your choice
Clear nylon fishing line (optional)

Directions

In a large mixing bowl, beat sugar, butter, baking powder, and salt with an electric mixer at low speed until blended. Increase speed to high and beat until light and fluffy. Reduce speed to low and add milk, vanilla extract, and egg then beat until blended. Don't worry if mixture looks curdled.
Stir in flour until blended. Shape dough into 2 balls, flatten each slightly. Wrap each with plastic wrap and refrigerate for1 hour or until dough is easy to handle.
Preheat oven to 350 degrees F. On a lightly floured surface, with floured rolling pin, roll 1 piece of dough 1/8 inch thick, keeping remaining dough refrigerated. With floured 3- to 4-inch assorted cookie cutters, cut dough into as many cookies as possible, reserve trimmings. Place cookies, about 1 inch apart, on 2 ungreased large cookie sheets. Roll trimmings and cut out more cookies.
(Optional) With a toothpick make 1 or 2 holes in top of each cookie for hanging on wreath or tree later.
Bake cookies 12 to 15 minutes until golden around edges, rotating cookie sheets between upper and lower racks halfway through baking time if you have used both upper and lower oven racks. Remove cookies to wire racks to cool. Repeat with remaining dough.
When cookies are cool, prepare frosting and use to decorate cookies as desired. Set cookies aside to allow frosting to dry completely, at least 1 hour. If not using right away, store in tightly covered container.

For wreath or tree decoration, tie nylon fishing line through hole in each cookie to make a loop for hanging.

Raisin Walnut Bars

Ingredients

1 cup chopped raisins
1/2 cup raspberry or plum jam
2 eggs
3/4 cup packed brown sugar
1/4 cup all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped walnuts
1 teaspoon grated orange peel
1 teaspoon vanilla
powdered sugar

Directions

Prepare shortbread: combine 1-1/4 cups flour, 1/3 cup granulated sugar and 1/2 cup butter. Blend to fine crumbs. Press firmly into bottom of greased 8 inch square pan. Bake at 350 degrees about 25 minutes or until lightly browned. Mix raisins & jam. Spread over the shortbread. Beat eggs with brown sugar, flour, baking powder and salt. Stir in the walnuts, orange peel and vanilla. Pour mixture over top. Return pan to oven. Bake 35 to 40 minutes until top is browned and springs back when punched. Cool in pan. Sift with powdered sugar. Cut into bars.

Crunchy Oatmeal Cookies

Ingredients

1 1/2 cups uncooked quick-cooking oats
1 cup flaked coconut
1 cup all-purpose flour
1 cup light brown sugar (packed)
2/3 cup butter flavored shortening
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
2 large eggs
2 cups oven-toasted rice cereal

Directions

Preheat oven to 350 degrees F. In a large mixing bowl, with electric mixer at low speed, beat the oats, coconut, flour, brown sugar, shortening, baking soda, baking powder, salt, and eggs until well blended, occasionally scraping bowl with rubber spatula. Stir in cereal with wooden spoon.

Grease 2 large cookie sheets. Drop dough by heaping tablespoons, about 2 inches apart, onto cookie sheets. Pat cookies into 2-inch rounds.

Bake cookies 10 to 12 minutes or until golden, rotating cookie sheets between upper and lower racks halfway through baking time. Allow cookies to cool slightly on cookie sheets then move cookies to wire racks to cool completely.

Overnight Cookies

Ingredients

2 egg whites
3/4 cup sugar
1 cup semi sweet or milk chocolate morsels
1 cup pecans
1 teaspoon vanilla flavoring

Directions

Preheat oven to 350 degrees. Beat egg whites to foamy soft peaks. Very gradually add sugar and beat until stiff peaks. Stir in the chocolate morsels and pecans. Drop by spoonfuls onto foil lined cookie sheets. Place in oven then turn oven off leaving cookies inside. By morning they will be done.

Snicker-doodles

Ingredients

1 cup Butter or margarine
1 3/4 cup Flour, all-purpose
3/4 cup Brown sugar; packed
2 cup Uncooked oats
3/4 cup Sugar
2 teaspoon Cinnamon
1 tablespoon Sugar
1 teaspoon Baking soda
2 Eggs
1/2 teaspoon Salt; (optional)

Directions

Heat oven to 375. Grease cookie sheet. In a mixing large bowl, beat together butter, brown sugar and 3/4 cup granulated sugar until light and fluffy. Add eggs then mix well. In a medium mixing bowl, combine the flour, oats, 1 teaspoon of the cinnamon, soda and salt. Add to sugar mixture then mix well.

Drop by rounded teaspoonfuls onto prepared cookie sheet. In small bowl, combine remaining 1 tablespoon of sugar and 1 teaspoon of cinnamon. Sprinkle lightly over each cookie. Bake 8-10 minutes. Cool 1 minute on cookie sheet before removing to wire cooling rack.

HO HO HO Christmas Cookies

Ingredients

1 cup butter
1/2 cup sugar
1 egg, unbeaten
2 teaspoon vanilla
3 cups sifted flour
1/2 teaspoon baking powder
1/8 teaspoon salt

Directions

Cream butter and sugar together thoroughly. Add egg and vanilla then mix well. Gradually stir in sifted dry ingredients until well blended. Chill to make the dough easier to handle. Roll small amounts of dough 1/8-inch thick on a floured board. Shape with cookie cutters as desired. Bake on ungreased cookie sheet at 350 degrees about 10 to 12 minutes or until slightly browned.

Decorate by your favorite method.

Sugar Cookies

Ingredients

1/2 cup margarine
1 cup sugar
2 teaspoons cream of tarter
1 egg
1 teaspoon lemon flavoring
1/2 cup milk
1 teaspoon baking soda dissolved in milk
3 1/2 cups all purpose flour sifted

Directions

Sift dry ingredients together. Cream shortening and add sugar, egg and mix until light and fluffy. Add dry ingredients alternately with milk to sugar mixture. Bake for 10 minutes in a 400-degree oven.

Decorate with icing or by using sprinkles if desired.

Vanilla Wafer Cookies

Ingredients

1 cup butter
3/4 cup sugar
1 egg
1 teaspoon vanilla
1 tablespoon cold water
2 cups sifted flour
1 teaspoon baking powder
pinch of salt

Directions

Cream butter and sugar then add egg, vanilla and water.
Sift dry ingredients and add into mixture. Mix
Roll into two balls and freeze.
Slice and bake in a 375 degree oven for 15-20 minutes.

Spritz Cookies

Ingredients

2 cup Sifted all-purpose flour
2 egg yolks
1 teaspoon almond extract
3/4 cup sugar
1 cup butter

Directions

Sift together flour and sugar in large bowl. Make a well in center and into this drop egg yolks, butter and extract.
Mix into a smooth dough with fingertips. Force dough through cookie press onto ungreased cookie sheets into shapes. Decorate with your favorite candy sprinkles
Bake in moderate oven (375) for 8 to 10 minutes.

Almond Lace Cookies

These cookies are made from a thin batter and can be molded while they are still hot into cups, or boats. Fill with mousse, fresh fruit, or whatever your heart delights.

Ingredients

2 cups blanched almonds
1/2 cup granulated sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 cup unsalted butter
1 2/3 tablespoons. whole milk

Directions

With a food processor, blend together the almonds, sugar, flour and salt into a fine meal. Scrape down the sides of the bowl as needed. Melt the butter and stir in the milk. Add this to the food processor and then blend until thoroughly combined. Resulting dough will be fairly mealy. Cover and refrigerate for a couple of hours or a full day.

Preheat oven to 300° F. Scoop tightly packed teaspoonfuls of dough onto a sheet of parchment, about 4-6 inches apart. Top with another piece of parchment and press the cookies flat with the bottom of a small pan.

Use a rolling pin to flatten the cookies until they are almost paper-thin. Place the cookies with parchment paper still on top and bottom onto a baking sheet and bake for about 15 minutes until golden brown.

Remove the cookies from the oven. Working quickly so the cookies do not harden, lift each cookie and place in or on a mold for shaping. If the cookies cool before you mold them, try warming them again in the oven (15-30 seconds) to soften. For bowls, you can use upside-down spice jars. Set a cookie on the base and press the edges down gently to form a bowl. For taco/boat shapes, place the cookie over a rolling pin or cardboard tube. After shaping let the cookie cool completely before removing from the mold.

Now the cookies are ready to fill with your choice of dessert.

Famous Toffee Squares

Ingredients

1 cup softened margarine
1 cup brown sugar
1 egg yolk
1 teaspoon vanilla
2 cups flour mixed with 1/4 teaspoon salt
1 package Nestle Milk Chocolate chips
1/2 cup finely chopped pecans

Ingredients

Cream margarine, add brown sugar then the egg yolk and vanilla. Mix well. Add the flour and salt. Mix well. Batter will be stiff. Spread batter onto a large cookie sheet (with sides) that is lightly buttered. Bake in a 350 degree oven for 20 minutes or until done. Melt chocolate in the microwave according to package directions and then spoon over the hot cookie dough. Sprinkle with pecans and cut into squares when cool.

Butterballs

Ingredients

1 cup softened butter
1/2 cup 10x confectioners sugar
2-1/4 cups sifted flour
1/4 teaspoon salt
1 teaspoon vanilla
3/4 cup walnuts

Directions

Cream butter & sugar then add vanilla. Set aside. Mix all the dry ingredients and add to the butter mixture. Mix well. Shape dough into balls about 1 inch in diameter. Bake in a 400 degree oven for 12-15 minutes or until slightly brown. Put 10x confections sugar into a bowl and roll the warm cookies. Place on wax paper to cool.

Gingerbread Men Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 pinch salt
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1 pinch ground cloves
1 pinch ground allspice
1/4 cup unsalted butter, soft
1/2 cup dark brown sugar, packed
1 large whole egg
1/4 cup dark molasses
1 1/2 teaspoon vanilla extract
1 cup raisins

Directions

In a mixing bowl, combine the flour, baking powder, baking soda, salt, ginger, cinnamon, clove and allspice; set aside. Using an electric mixer, blend the butter, sugar, and egg until light and fluffy. Blend in molasses and vanilla.

In several separate stages, gradually blend in the flour mixture. Scrape the sides of the bowl using a rubber spatula after each addition. Divide the dough in half then wrap in plastic and refrigerate for 2 hours.

Preheat the oven to 375 degrees F. Roll out the dough on a lightly floured board until a 1/4-inch thick. When rolling, lift then turn the dough often, scattering the surface lightly with flour to keep the dough from sticking.

Cut out the cookies with your favorite cookie cutter. Using a spatula, transfer cookies to a lightly greased baking sheet, spacing cookies about 11/2-inches apart. Gently press raisins into cookies to make the eyes and buttons. Bake the cookies until golden brown and the edges are slightly dark, about 7-10 minutes. Transfer cookies to wire racks to cool.

If desired decorate the cooled cookies with Icing.

Crescent Cookies

Ingredients

1 cup butter
2 cups all-purpose flour
1 cup nuts
1/4 cup powdered sugar
1 teaspoon vanilla

Directions

Cream butter then add flour, nuts, powdered sugar, and vanilla. Shape the dough into crescents. Bake in a 250 degree oven for 1 hour. Roll in powdered sugar while still hot.

These cookies are a favorite for parties and socials or for just relaxing at home when you need a break.